

Listing of the claims:

1.(original) A method of flavoring sake with fresh produce comprising the steps of:

contacting a quantity of sake with a quantity of finely divided fresh produce to form a produce sake mixture;

aging the produce sake mixture at a reduced temperature for a predetermined time;

separating the aged produce sake mixture into a raw flavored sake and insoluble material;

subjecting the raw flavored sake to a rapid pasteurization process to produce pasteurized flavored sake; and

adding a preservative to produce fully stabilized flavored sake.

2.(original) The method according to claim 1, wherein the reduced temperature is between 33° F and 50° F.

3. The method according to claim 1, wherein the rapid pasteurization process is selected from the group consisting of flash pasteurization and tunnel pasteurization.

4.(original) The method according to claim 1, wherein the produce is selected from the group consisting of fruit, vegetables, herbs and spices.

5. (original) The method according to claim 1, wherein the preservative is selected from the group consisting of sulfur dioxide, sodium sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium benzoate and sodium benzoate.

6. (original) The method according to claim 5, wherein the preservative further includes a material selected from the group consisting of ascorbic acid, ascorbic acid derivatives, citric acid., citric acid derivatives, malic acid and malic acid derivatives.

7.(original) A method of flavoring sake with whole produce concentrate comprising the steps of:

contacting a quantity sake with a quantity of whole produce concentrate;

blending the whole produce concentrate and the sake to form a produce sake mixture;

subjecting the produce sake mixture to a rapid pasteurization process to produce pasteurized flavored sake; and

adding a preservative to the pasteurized flavored sake to produce fully stabilized flavored sake.

8.(original) The method according to claim 7, wherein at least one of the steps of contacting and blending is carried out at a reduced temperature.

9.(original) The method according to claim 8, wherein the reduced temperature is between 33° F and 500 F.

10. The method of claim 7 further comprising the step of separating insoluble material from the produce sake mixture prior to the step of subjecting to a rapid pasteurization process.

11.(original) The method according to claim 10, wherein at least one of the steps is carried out at a reduced temperature.

12.(original) The method according to claim 11, wherein the reduced temperature is between 33' F and 50'F.

13. (original) The method according to claim 7, wherein the produce concentrate is selected from the group consisting of fruit concentrate, vegetable concentrate, herb concentrate and spice concentrate.

14. (original) The method according to claim 7, wherein the preservative is selected from the group consisting of sulfur dioxide, sodium sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium benzoate and sodium benzoate.

15. (original) The method according to claim 14, wherein the preservative further includes a material selected from the group consisting of ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives, malic acid and malic acid derivatives.

16. (original) The method according to claim 7, wherein the rapid pasteurization process is selected from the group consisting of flash pasteurization and tunnel pasteurization.

17.(original) A method of flavoring sake with fresh produce comprising the steps of:

contacting a quantity of sake with a quantity of finely divided fresh produce to form a produce sake mixture;

aging the produce sake mixture at a reduced temperature for a predetermined time;

separating the aged produce sake mixture into a raw
flavored sake and insoluble material;

subjecting the raw flavored sake to a hot fill
pasteurization process to produce pasteurized flavored
sake; and

adding a preservative to produce fully stabilized flavored
sake.

18.(original) The method according to claim 17, wherein said
hot fill process is conducted at between 140°F to 150°F.

19.(original) The method according to claim 17, wherein said
produce is selected from the group consisting of fruit,
vegetables, herbs and spices.

20.(original) The method according to claim 17, wherein said
preservative is selected from the group consisting of potassium
sorbate and sodium benzoate.